

Chicken and Mushroom Soup

Ingredients

- 2 cloves garlic, crushed
- 4 sprigs coriander
- 1.5 tsp peppercorns, crushed
- 1 Tbsp. vegetable oil
- 4.5 cups chicken stock
- 5 Chinese dried black mushrooms, soaked for about 1 hr. & coarsely chopped
- 1.25 Tbsp. fish sauce
- 4 oz. chicken (or a bit more), cut into strips
- 2 green onions, thinly sliced
- Coriander to garnish

Instructions

Using a pestle and mortar or sm. food processor, pound or mix garlic, coriander sprigs and peppercorns to a paste. In wok, heat vegetable oil, add paste and cook for 1 min., stirring. Stir in stock, mushrooms & fish sauce. Simmer 10 mins.

Add chicken, reduce heat & cook gently for 5 mins. Scatter green onions and coriander over surface to garnish.

Courtesy Richard Izzo's Public Domain recipe archive

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